

# Petro Vaselo

The soul of our soil

## Koty's 2013

### GEOGRAPHICAL ASPECTS:

The vineyards dedicated for the production of the sparkling wine obtained by traditional method are located at the base of a hill with eastern exposure.

Coordinates: 45°50'08" N; 21°35'29" E

Altitude: 150 m over sea level

Climate: Continental (-15°C in winter; +40°C in summer)

Soil: Weakly acid, clayey-marshy soil

Rainfall: 600 – 800 mm each year

### VINEYARDS:

Varieties: Pinot Noir

Treatment of soils:

- Summer works and fertilization with green fertiliser at the end of autumn/beginning of winter.
- The fertilization with green fertiliser foresees the cultivation of different herbaceous plants to enrich the soil with organic materials.

Treatment of Grape Vines:

- All the maintenance works of the grape vines are done by hand, in order to respect the individual characteristics of each and every plant

Cultivation system: Guyot system, with 5,000 plants/ha

Production: 700 ml/plant

### WINE CELLAR:

- Hand-picked grapes
- Manual selection of the grape clusters and the grape berries
- Fermentation in stainless steel tanks for 15 days
- Aging on yeasts until the draw
- Period of refermentation and aging in bottles of 60 months

### GENERAL DATA:

Alcohol	12%
Acidity	6.08 g/l
Sugar	<1 g/l
Aging in bottles	2 months
To keep	at 12°C, in a dry and dark place
Serving temperature	at 12-14°C
Suited for	vegetables or fish, raw seafood, cheese
Packaging	caseloads with 6 bottles (0.75 litres), (30,5x21x31h cm) 9.8 kg

